

Roasted Tomato Sauce with Lots of Pinches

You can customize your sauce as I sometimes do tossing in a broken carrot for a bit of sweetness, half an onion, and pinches of red pepper flakes. Today along with the recipe's addition of garlic cloves to roast along with the tomatoes, I tucked in a big fat clove of sweet black garlic.

Hugh's Roasted Tomato Sauce, slightly adapted

4 pounds tomatoes, any variety, cut in half
3 garlic cloves, peeled and finely chopped
2 tablespoons olive oil
Salt and freshly ground black pepper
1 pound shaped pasta, such as fusilli
3 tablespoons butter

Your favorite curly pasta, cooked al dente

Preheat oven to 350°F. halve your choice of tomatoes and pack them in an ovenproof dish. Tuck the garlic cloves, drizzle EVOO over tomatoes, toss and season with salt and pepper. Roast for 35 minutes, until soft and just beginning to brown. I whizzed the roasted tomatoes with an immersion blender and strained through a food mill to remove the seeds and tomato skins.

*optional: Add fresh basil, thyme, oregano, a fresh bay leaf and some black garlic if you have some...if you want more garlic, add another clove or two.

In the meantime, transfer the tomato mixture to a saucepan and add the butter. Simmer gently, aiming for a thick but not-too-pasty consistency. Add water if necessary. Season to taste.

Toss the drained pasta with the sauce and serve with Parmesan cheese.

<https://www.theguardian.com/lifeandstyle/2007/aug/18/recipes.foodanddrink>